



Specials

M A G A Z I N E
11 SEPTEMBER - 30 NOVEMBER 2017



FINE FOOD SPECIALS END USER EDITION

SLEEK IN DESIGN. KNOW HOW TO BUILD.

Features to configure your BOLD Island Suite.



CABINET BENCH

Compliment your island suite with a matching bench at the end of the line. Choice of left to right configuration.

ROBUST

Finished in thick gauge 304 stainless steel. Built on a fully framed galvanised steel chassis.

Waldorf **Bold**

VITREOUS ENAMEL

Vitreous enamel impervious surface enhances durability, longevity and style.

SPLASH BACK

Waldorf **Bold** offers both the standard or low back versions for suite matching.

VERSATILE OPTIONS

Tops and bottoms range available to configure your kitchen just the way you like.

BENCH ENDS

Complete your island suite with a matching left and right 100mm bench end.

PLINTH KIT

The customised plinth mounting elevates to create a floating cooking line for the extra appeal and easy to clean.

COLOUR OPTIONS

Sleek, seductive and sophisticated, colour options available - stunning black, stylish burgundy and hot chilli red.







COOKING WITH SOLID FUEL.. AGAIN!

Bring back the traditional ways of cooking with solid fuel, where the flavour of the charcoal penetrate into the meat or seafood for that perfect deep smoked results. Heat up your kitchens with the **NEW Waldorf 800 Series** solid fuel chargrill, combine it with your current **Waldorf** suite for a smokey menu offering.



CH8900SF-LS
900MM SOLID FUEL CHARGRILL ON LEG STAND

W 900mm x D 812mm x H 1130mm

- 50mm refractory brick lined fire box
- Heavy duty fire box
- Heavy duty stainless steel rod grates
- Insulated sides
- (Image shown as CH8900SF-CB)

\$ 4,805.00 + GST

RRP \$ 6,406.00 + GST

**ADD THE
PERFECT
DEEP SMOKED
FLAVOUR TO
CHARGRILL MEAT
OR SEAFOOD***

*ALSO AVAILABLE IN THE SUITE MATCHING OPTION

**WAREHOUSE
CLEARANCE SALE**



FIND OUT MORE ABOUT
AT WWW.MOFFAT.COM.AU



SCAN QR CODE TO
VIEW THE SALE





CH8450G-LS

450MM GAS CHARGRILL - LEG STAND

W 450mm x D 805mm x H 1130mm

- 48MJ/hr stainless steel burner
- Reversible heavy-duty top grates
- Full pilot and flame failure protection per burner
- Lift out radiants, burners and grease tray baffles

\$ 3,512.00 + GST

RRP \$ 4,682.00 + GST



CH8600G-LS

600MM GAS CHARGRILL - LEG STAND

W 600mm x D 805mm x H 1130mm

- 2 x 33MJ/hr stainless steel burners
- Reversible heavy-duty top grates
- Full pilot and flame failure protection per burner
- Lift out radiants, burners and grease tray baffles

\$ 4,235.00 + GST

RRP \$ 5,646.00 + GST



CH8900G-LS

900MM GAS CHARGRILL - LEG STAND

W 900mm x D 805mm x H 1130mm

- 3 x 33MJ/hr stainless steel burners
- Reversible heavy-duty top grates
- Full pilot and flame failure protection per burner
- Lift out radiants, burners and grease tray baffles

\$ 4,805.00 + GST

RRP \$ 6,406.00 + GST



CH8120G-LS

1200MM GAS CHARGRILL - LEG STAND

W 1200mm x D 805mm x H 1130mm

- 4 x 33MJ/hr stainless steel burners
- Reversible heavy-duty top grates
- Full pilot and flame failure protection per burner
- Lift out radiants, burners and grease tray baffles

\$ 5,918.00 + GST

RRP \$ 7,891.00 + GST

metos

ARE YOU LOOKING TO...

- ✓ Increased Production
- ✓ Increased Workflow
- ✓ Reduce Manual Handling and Workplace Injuries?

The **Metos Proveno** kettles come with many standard features including *TempGuard* Intelligent temperature control, multi-function production tool, autotilt back, energy efficiency and many more..



MOFFAT®

www.moffat.com.au



FIND OUT MORE ABOUT METOS.
CALL US ON **1800 023 953**.

24:7
Service Support





CF2
400MM SINGLE PAN GAS FRYER

W 400mm x D 800mm x H 1085mm

- 18 litre oil capacity
- 90MJ multi-jet target burner
- Mechanical thermostat
- Supplied with two baskets and stainless steel lid

\$ 2,363.00 + GST

RRP \$ 3,150.00 + GST

**GET MORE
ATTRACTIVE
DEALS ON OUR
CURRENT AND
NEW COBRA
PRODUCT
RANGE.**



CR6D
600MM GAS RANGES - GAS STATIC OVEN RANGE

W 600mm x D 800mm x H 1085mm

- 4 burner cooktop range static oven
- 4 x 22MJ/hr open burners
- 1/1 GN gas static oven with 4 positing racking
- Adjustable front feet and rear rollers

\$ 3,278.00 + GST

RRP \$ 4,371.00 + GST



CR9D
900MM GAS RANGES - GAS STATIC OVEN RANGE

W 900mm x D 800mm x H 1085mm

- 6 burner cooktop range static oven
- 6 x 22MJ/hr open burners
- 2/1 GN or 1/1 GN gas static oven with 4 positing racking
- Adjustable front feet and rear rollers

\$ 4,098.00 + GST

RRP \$ 5,464.00 + GST



Cobra[®]

ASIA

Unite the east and the west through food.

The **Cobra** range delivers bustling power and performance for quick cooking at high heat. The high standard is now extended to the latest **Cobra ASIA** gas cooking range of noodle cooker, pasta cooker, stockpot and wok. Experience the flavours of the oriental cuisine from China, Southeast Asia, Japan and many more with **Cobra ASIA**.

**NEW
ARRIVAL**



CSP6
600MM GAS STOCKPOT

W 600mm x D 800mm x H 1230mm

- 70MJ/hr duckbill burner
- Main burner On / Off valve with high-low burner adjustment
- Suits up to 150 litre stockpot
- Flame failure protection on each wok burner

\$ 2,592.00 + GST

RRP \$ 3,190.00 + GST

**COMPLETE YOUR
COBRA SUITE
WITH THE *NEW*
RANGE FROM
COBRA ASIA**



CN4
450MM GAS SINGLE PAN NOODLE COOKER

W 450mm x D 800mm x H 1085mm

- 40 litre water capacity
- Variable high boil to standby simmer burner control
- Integrated water fill and starch skimming water faucet
- Supplied with 5 stainless steel noodle baskets

\$ 4,200.00 + GST

RRP \$ 5,600.00 + GST



CP4
450MM GAS SINGLE PAN PASTA COOKER

W 450mm x D 800mm x H 1085mm

- 40 litre water capacity
- Variable high boil to standby simmer burner control
- Integrated water fill and starch skimming water faucet
- Supplied with 6 stainless steel pasta baskets

\$ 4,470.00 + GST

RRP \$ 5,960.00 + GST

**NEW
ARRIVAL**

**COBRA ASIA WOKS
ARE AVAILABLE
IN CHIMNEY OR
DUCKBILL MODEL***

*STATE AT TIME OF ORDERING



CW1H
600MM GAS WOK 1 HOLE

W 600mm x D 800mm x H 1230mm

- 14" wok hole
- 105MJ/hr duckbill burners OR 95MJ/hr chimney burners
- Main burner On / Off valve with high-low burner adjustment
- Lift out wok rings for full cleaning ability

\$ 2,429.00 + GST

RRP \$ 2,990.00 + GST



CW2H
1200MM GAS WOK 2 HOLE

W 1200mm x D 800mm x H 1230mm

- 14" wok hole
- 105MJ/hr duckbill burners OR 95MJ/hr chimney burners
- Main burner On / Off valve with high-low burner adjustment
- Lift out wok rings for full cleaning ability

\$ 4,054.00 + GST

RRP \$ 4,990.00 + GST



CW3H
1800MM GAS WOK 3 HOLE

W 1800mm x D 800mm x H 1230mm

- 14" wok hole
- 105MJ/hr duckbill burners OR 95MJ/hr chimney burners
- Main burner On / Off valve with high-low burner adjustment
- Lift out wok rings for full cleaning ability

\$ 5,598.00 + GST

RRP \$ 6,890.00 + GST

Cobra®



MEET OUR TWO NEW STARS!

The **Cobra** range provides a simple, effective cooking system ideal for entry-level food service businesses or well established small to medium sized kitchens. Introducing the two new editions to the 900mm wide series family - *CT9 griddle toaster* and *CB9 gas barbecue*.



CT9
900MM GAS GRIDDLE TOASTER

W 900mm x D 800mm x H 1085mm

- 3 x 21MJ/hr burners
- Three burners with individual pilot and flame failure
- 12mm machined surface mild steel griddle plate
- Adjustable front feet and rear rollers

\$ 3,439.00 + GST

RRP \$ 4,585.00 + GST



CB9
900MM GAS BARBECUE

W 900mm x D 800mm x H 1085mm

- 3 x 33MJ/hr, 9kW aluminised burners
- Six reversible cast iron top grates
- Pilot, flame failure and piezo ignition to each burner
- Adjustable front feet and rear rollers

\$ 2,843.00 + GST

RRP \$ 3,790.00 + GST



Purchase Moffat spares directly online
spares.moffat.com.au



FIND OUT MORE ABOUT THE SPARES
WEBSTORE. CALL US ON **1800 337 963**.





Icematic®



CS30 34KG ICE MAKER - SELF CONTAINED

W 400mm x D 540mm x H 690mm

- 34kg daily production rate
- 11.5kg storage bin capacity
- 28 ice cubes per cycle
- 2.58 litres per hour water consumption

\$ 1,998.00 + GST

RRP \$ 2,664.00 + GST



CS40 37KG ICE MAKER - SELF CONTAINED

W 500mm x D 540mm x H 690mm

- 37kg daily production rate
- 15kg storage bin capacity
- 20 ice cubes per cycle
- 2.73 litres per hour water consumption

\$ 2,108.00 + GST

RRP \$ 2,810.00 + GST



CS50
47KG ICE MAKER - SELF CONTAINED

W 500mm x D 580mm x H 800mm

- 47kg daily production rate
- 18kg storage bin capacity
- 36 ice cubes per cycle
- 2.8 litres per hour water consumption

\$ 2,220.00 + GST

RRP \$ 2,960.00 + GST

**WILL YOUR
CURRENT ICE
MACHINES
MEET THE HIGH
DEMAND FOR
THIS COMING UP
SUMMER?**

YOU MAY ALSO LIKE....



MC192
MODULAR ICE MAKERS

- Capacity of 138 - 431kg ice per cycle
- Produce small or medium sized ice cubes (8g or 20g ice cubes)



MF120
MODULAR ICE FLAKER MACHINES

- Modular high capacity ice flaker (head only)
- Capacity of 114 - 190kg ice per cycle



SB205
ICE STORAGE BINS

- Bin only
- Capacity of 129 - 406kg ice storage



turbofan[®]
COMBI



40SERIES

**EC40M5**

FULL SIZE 5 TRAY MANUAL / ELECTRIC COMBI OVEN

W 812mm x D 725mm x H 795mm

- Electric direct steam version
- 5 x 1/1 GN tray capacity / 600mm x 400mm tray capacity
- Electromechanical controls
- Temperature range 50-260C

\$ 5,873.00 + GST

RRP \$ 7,830.00 + GST

**EC40D5**

FULL SIZE 5 TRAY DIGITAL / ELECTRIC COMBI OVEN

W 812mm x D 725mm x H 795mm

- Electric direct steam version
- 5 x 1/1 GN tray capacity / 600mm x 400mm tray capacity
- Electronic touch sensitive control panel
- 2 fan speeds, low speed also reduces the heating power
- Automatic cleaning system

\$ 8,025.00 + GST

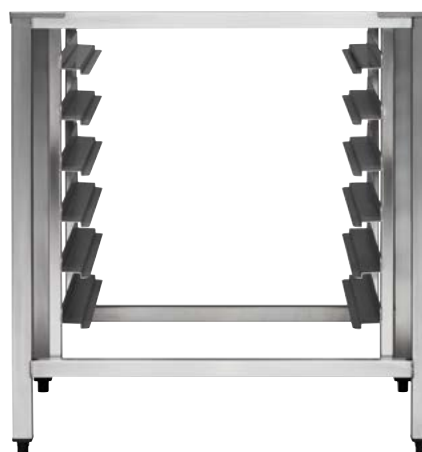
RRP \$ 10,700.00 + GST

COMBI

FREE COOKING KIT*

For every **Turbofan Combi** oven purchased, receive a **FREE** cooking kit (includes wire basket & wire pans).

*CONDITIONS APPLY

**SK40A**

STAINLESS STEEL OVEN STAND

W 810mm x D 650mm x H 854mm

- 6 position tray runners suitable for 1/1 GN trays and 600mm x 400mm trays
- 4 height adjustable feet
- Suitable for EC40M5, EC40M7, EC40D5 and EC40D7

\$ 663.00 + GST

RRP \$ 884.00 + GST

40SERIES



EC40M10

FULL SIZE 10 TRAY MANUAL / ELECTRIC COMBI OVEN

W 812mm x D 725mm x H 1170mm

- Electric direct steam version
- 10 x 1/1 GN pan capacity / 600mm x 400mm tray capacity
- Electromechanical controls
- Temperature range 50-260C

\$ 8,704.00 + GST

RRP \$ 11,605.00 + GST



EC40D10

FULL SIZE 10 TRAY DIGITAL / ELECTRIC COMBI OVEN

W 812mm x D 725mm x H 1170mm

- Electric direct steam version
- 10 x 1/1 GN pan capacity / 600mm x 400mm tray capacity
- Electronic Touch sensitive control panel
- 2 fan speeds, low speed also reduces the heating power
- Automatic cleaning system

\$ 11,119.00 + GST

RRP \$ 14,825.00 + GST

COMBI

FREE COOKING KIT*

For every **Turbofan Combi** oven purchased, receive a **FREE** cooking kit (includes wire basket & wire pans).

*CONDITIONS APPLY



SK40-10A

STAINLESS STEEL OVEN STAND

W 810mm x D 650mm x H 697mm

- 6 position tray runners suitable for 1/1 GN pans and 600mm x 400mm trays
- 4 height adjustable feet
- Suitable for EC40M10 and EC40D10

\$ 663.00 + GST

RRP \$ 884.00 + GST



Blue Seal Sapiens®



E10SDW
10 TRAY ELECTRIC COMBI-STEAMER OVEN

W 950mm x D 825mm x H 1040mm

- 10 x 1/1 GN tray capacity
- Direct steam injection
- 95 pre-set recipe programs and 99 free programs with 4 cycles, automatic sequence
- Auto reversing fan rotation

\$ 14,187.00 + GST

RRP \$ 20,636.00 + GST



**SERIOUSLY
LOW PRICE
OFFER!**

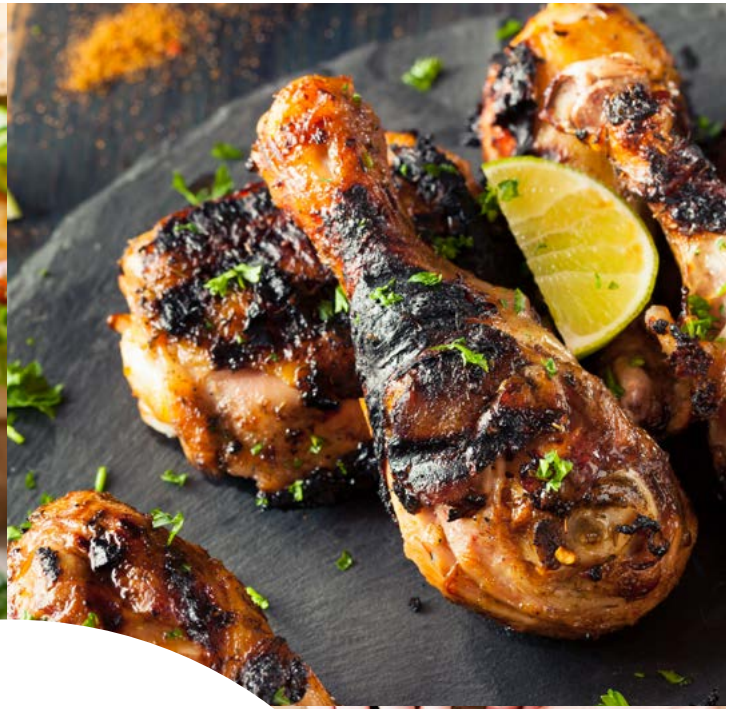


CSK100
STAINLESS STEEL OVEN STAND

- 3 sides
- 10 pairs of shelf rails
- Suits 7 and 10 tray models
- Door assembly LH kit

\$ 947.00 + GST

RRP \$ 1,378.00 + GST





- **NEW** - **SMALL**
HIGH SPEED
OVEN FOR
BIG BUSINESS
OPPORTUNITIES



e2s
BLACK HIGH SPEED OVEN - HIGH POWER
W 356mm x D 595mm x H 620mm

- Rapid Cooking Technology combines three heat technologies: Tuned impingement, Microwave, Convection
- Ventless cooking through built-in catalytic converter
- Rapid cooking up to 20 times faster than a convection oven
- easyTouch icon driven touchscreen control panel

\$ 15,136.00 + GST
RRP \$ 18,629.00 + GST



e3
HIGH SPEED OVEN - HIGH POWER
W 598mm x D 622mm x H 551mm

- Advanced Cooking Technology combines two heat technologies: Convection, Microwave
- Ventless cooking through built-in catalytic converter
- Up to 5 times faster than conventional cooking methods
- easyTouch icon driven touchscreen control panel

\$ 17,282.00 + GST
RRP \$ 21,270.00 + GST



e4
HIGH SPEED OVEN - HIGH POWER
W 584mm x D 643mm x H 591mm

- Advanced Cooking Technology combines three heat technologies: Tuned impingement, Microwave, Convection
- Ventless cooking through built-in catalytic converter
- Up to 15 times faster than conventional cooking methods
- easyTouch icon driven touchscreen control panel

\$ 22,254.00 + GST
RRP \$ 27,390.00 + GST



DID YOU KNOW...

All **Washtech** heat condensing passthrough dishwashers are now SEED certified.

Benefits of SEED certification:

- ✓ Pre-heat cold water with steam to reduce energy consumption and emissions
- ✓ Same great wash results running on cold water
- ✓ Cooler and quieter operating environment
- ✓ Suitable for installation without an extraction canopy



Sustainability by
E ngineering,
E nvironment by
D esign

FREE CHEMICALS*

For every **Washtech** XM and M1C passthrough dishwasher purchased, receive FREE chemicals.

*CONDITIONS APPLY



Note: XM model replaces the M1 model.



XM

ECONOMY PASSTHROUGH DISHWASHER
- 450MM RACK

W 630mm x D 650mm x H 1530mm

- 2.6 litres per cycle hot water consumption
- Washes up to 480 plates per hour
- Auto-start on door closure 2 minute cycles
- Includes 2 dish racks, 1 cup rack and 1 cutlery container

\$ 4,388.00 + GST

RRP \$ 5,850.00 + GST



M1C

PROFESSIONAL PASSTHROUGH DISHWASHER WITH
HEAT CONDENSING UNIT - 450MM RACK

W 630mm x D 650mm x H 2025mm

- 2.4 litres per cycle cold water consumption
- Washes up to 960 plates per hour
- Auto-start on door closure 1, 2 and 3 minute cycles
- Includes 1 dish rack, 2 cup racks and 1 cutlery container

\$ 7,913.00 + GST

RRP \$ 10,550.00 + GST



PERFECT MATCH FOR POLISH FREE GLASS WASHING*

*MUST BE USED IN CONJUNCTION
WITH MOFFAT RO CHEMICALS

HOW UL + BA12-RO BENEFIT YOUR BUSINESS?

- ✓ Labour savings of 2 hours+ per day
- ✓ Rapid ROI
- ✓ Improved hygiene
- ✓ Minimise breakages
- ✓ Less risk of injury



UL

FULLY INSULATED PREMIUM UNDERCOUNTER
GLASSWASHER / DISHWASHER - 500MM RACK

W 600mm x D 635mm x H 845mm

- 2.4 litres per cycle hot water consumption
- Washes up to 1500 glasses per hour / 1080 plates per hour
- Quickstart 1, 2 and 3 minute cycles
- Includes 1 cup rack, 1 dish rack and 1 cutlery container

\$ 5,369.00 + GST

RRP \$ 7,159.00 + GST



BA 12-RO

BESTAQUA 12 UNDERCOUNTER REVERSE
OSMOSIS SYSTEM

W 230mm x D 335mm x H 425mm

- Water flow of 18 litre per minute
- LCD panel for menu, key parameter selection and programming functions
- Pre and post treatment options available
- Cold water connection only

\$ 3,343.00 + GST

RRP \$ 4,457.00 + GST

WASHTECH®



POWERFUL AND EFFICIENT C-TYPE RACK CONVEYORS

The **Washtech** CDE120 2 stage rack conveyor is powerful efficient and reliable. This model from the new CD2 range of rack conveyors is not hungry for power or thirsty for water. Delivering enhanced wash and rinse performance at dramatically lower levels of water and energy consumption and with the industry standard SEED certification in heat recovery systems. It can often be installed without the need of any air extraction canopy or connection.



CDE120 2 STAGE RACK CONVEYOR WITH HEAT CONDENSING UNIT

W 1500mm x D 765mm x H 1580mm

- Dual speed washing of up to 180 racks per hour
- 180 litres per hour low water consumption
- Includes one wash, one ecorinse and one final rinse
- Three stage heat recovery condensers

\$ 30,225.00 + GST

RRP \$ 40,300.00 + GST



THE TRADITION IN CONTINUOUS BAKING EXCELLENCE

The **Rotel 3 R3M4D1S** - 4 deck 1 split oven have extensive features such as Variable Temperature Loading (VTL) for better energy efficiency, ease of use with less down time; programmable time, temp, steam and top/bottom heat balance, individually controlled chamber and many more...

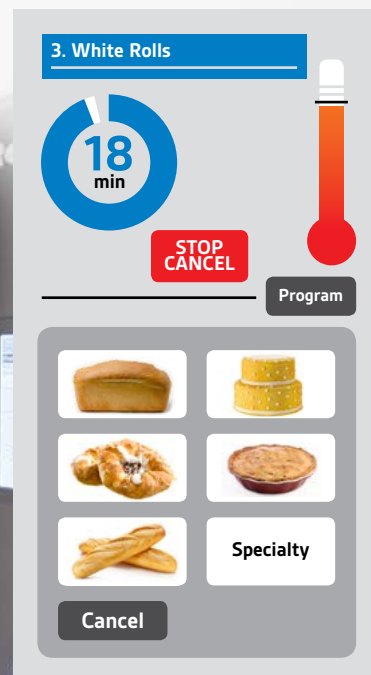


R3M4D1S

VTL Advantage - 4 Deck 1 Split Oven

W 1533mm x D 1570mm x H 1893mm

- Up to 99 baking programs
- Multi-stage baking
- 7 day auto-start
- Live inbuilt steaming system fitted to all chambers



HEAT ON DEMAND
Advantage®

Aladdin Temp-Rite®



TAKE THE ADVANTAGE

Revolutionise any meal delivery that others cannot deliver.

Benefits of using Heat on Demand Advantage®:

- ✓ Eliminates plate warmer usage - no more preheating plates, accommodates most 9"/230mm dinner plates and cool to touch
- ✓ Maintain food temperature at or above 60C without a preheated plate and 73mins+ when using a preheated plate
- ✓ A short 12 second heating cycle, simple solid state electronic controls operation
- ✓ Small footprint on any tray line for faster tray assembly time

MOFFAT®

www.moffat.com.au



**FIND OUT MORE ABOUT
HEAT ON DEMAND ADVANTAGE.
CALL US ON 1800 023 953.**

24:7
Service Support



www.moffat.com.au

VICTORIA | TASMANIA

740 Springvale Road, Mulgrave VIC 3170

PO Box 4490, Mulgrave VIC 3170

Phone 03 9518 3888

Fax 03 9518 3833

Email vsales@moffat.com.au

NEW SOUTH WALES | ACT

Unit C, 10-16 South Street, Rydalmere NSW 2116

Phone 02 8833 4111

Fax 02 8833 4122

Email nswsales@moffat.com.au

QUEENSLAND | NORTHERN TERRITORY

30 Prosperity Place, Geebung QLD 4034

Phone 07 3630 8600

Fax 07 3630 8622

Email qldsales@moffat.com.au

SOUTH AUSTRALIA

Phone 03 9518 3888

Fax 03 9518 3833

Email vsales@moffat.com.au

WESTERN AUSTRALIA

Unit 1/13 Mumford Place, Balcatta WA 6017

Phone 08 9413 2400

Email wasales@moffat.com.au

**TOLL FREE
1800 023 953**

NATIONAL 24 HR SERVICE HOTLINE

TOLL FREE 1800 622 216

CUSTOMER SERVICE

PHONE 1800 335 315

FAX 1800 350 281

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Moffat 09/17



an Ali Group Company



The Spirit of Excellence